

The Quarter



Thank you for considering The Quarter for your Special Event!

We look forward to having you!

EVENT POLICIES

1. **Deposit/Cancellation- The Quarter-** reserves the right to charge an initial deposit payable upon signature of this event policy agreement. In the event of cancellation, the event coordinator or manager on duty must be contacted 72 hours prior to the event or a \$250 cancellation fee will be charged to the Client. If cancellation is less than 72 hours of the event, 50% of the food and beverage minimum plus tax and gratuity will be charged to the client.
2. **Guaranteed Guest Count-** The guaranteed guest count is due from the Client three business days in advance of the event. If no guaranteed guest count is received we will set for and charge for the original guest count estimate or the actual number of guests in attendance, whichever is greater.
The Quarter cannot ensure additional seating should the actual guest count exceed the guaranteed guest count or room capacity. Every attempt will be made to accommodate additional guests on a space available basis/ however, it is possible a guest may not be seated or served.
3. **Service Charge-** we do not add service charge, we suggest you tip service staff 18-20%. Depending on day of the week and season, there may be a minimum in sales required.
4. **Authority-** Any person signing an agreement with The Quarter in the name of a corporation, association, or society represents to The Quarter that he/she is authorized to sign the agreement on behalf of the organization. In addition, the signature on this Agreement will act as a signature on file if a credit card is used as a deposit or final payment; therefore, the cardholder must sign this agreement, along with any other responsible parties.
5. **Payment-** All payments must be made by: American Express, MasterCard, Visa, or cash. Final payment is due upon conclusion of event.
6. **Taxes-** Client agrees to pay any and all federal, state, municipal or other taxes imposed on or applicable to event. Groups or organizations claiming exemption from applicable taxes are responsible for providing The Quarter with a copy of the organization's tax exemption certificate; otherwise applicable taxes will be charged to Client.
7. **Food and Beverage-** Due to health, safety and liquor laws of each state, all food and beverage must be supplied by The Quarter, unless approved by the General Manager. A service fee may be charged on items not supplied by The Quarter. No food or beverage may be removed from the event area at any time prior to, during or after the event.
8. **Security-** The Quarter reserves the right to inspect and control all events, and may, in its discretion, require security for certain events, particularly those with minors in attendance. The cost of such services will be the Client's responsibility. The Quarter will not assume any liability for theft or any other type of loss or damage to personal property occurring either prior to, or after the event.
9. **Deliveries-** With prior arrangement, The Quarter will accept packages sent no earlier than 3 business days prior to the event. Any shipment prior to such dates, or deemed excessive in size or volume may be subject to storage fees.
10. **Display and Decoration-** All displays and/or decoration proposed by Client will be subject to prior approval by The Quarter representative in each instance. Any damage caused to the premises will be the responsibility of the Client.
11. **Alcoholic Beverages-** The Quarter strictly adheres to all laws and regulations pertaining to the sales and service of alcoholic beverages, including sales to minors and intoxicated persons.
12. **Excused Non Performance-** Client agrees and acknowledges that The Quarter shall be excused from performing any obligations under this Agreement for so long as such performance is prevented, delayed or hindered by an act of God, fire, flood or explosion, strikes, labor disputes, inability to procure labor, equipment materials or surplus, or any other causes beyond its reasonable control.

Buffet style appetizer Menu

3 for \$15.99 per person

4 for \$19.99 per person

5 for \$23.99 per person

**All pricing is before tax & gratuity. Minimum 20 people*

Oysters on the Half Shell

Juicy fresh shucked oysters on the half shell

Peel and Eat Shrimp

Succulently sweet steamed shrimp, covered in Old Bay Seasoning, served with fresh lemon and cocktail sauce.

Quarter Wings

Breaded and fried crisp, with your choice of Naked, Cajun, Buffalo, or BBQ sauce. Served with bleu cheese or ranch dressing.

Shrimp Cocktail

Large cocktail shrimp served with fresh lemon and cocktail sauce

Creole Shrimp Dip

Cheesy shrimp dip with creole seasonings, served with French bread crostini's.

Chicken Tenders

Crispy fried chicken breast meat served with our Honey Dijon dressing

Fried Crawfish

Golden breaded and fried crawfish tails, served with our Remoulade sauce

Premium Appetizer Upgrade: add \$2.00 per person per item below

Mini Crab cakes

House made mini crab cakes served with our remoulade sauce

Oyster Rockefeller

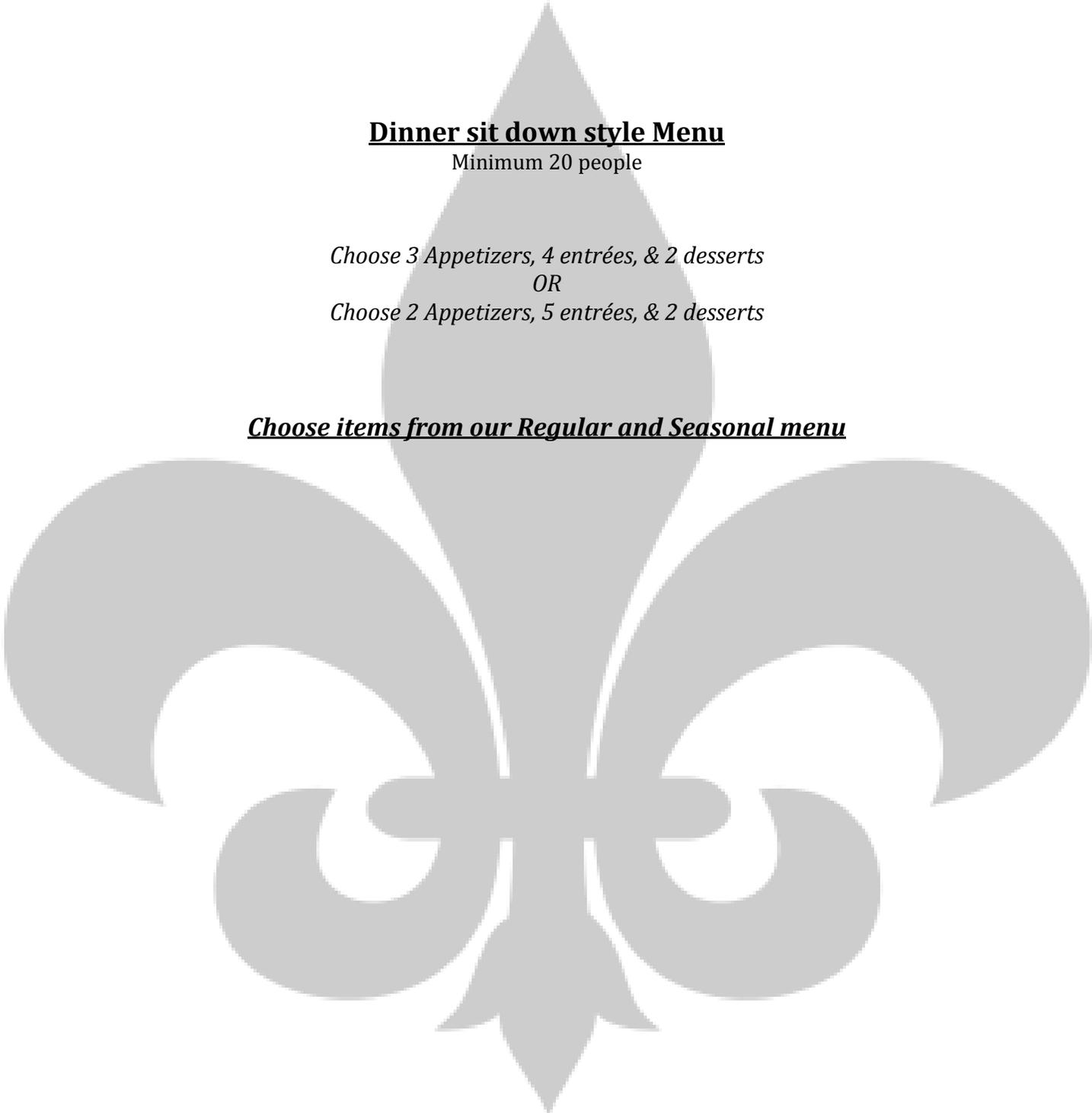
Juicy Oysters on the half shell topped with our own spinach blend

Mini Quarter Po'boys or Muffulettas

Mini house made sandwiches

Oysters Mosca

Juicy Oysters on the half shell baked with herbs, breadcrumbs and parmesan cheese.



Dinner sit down style Menu

Minimum 20 people

Choose 3 Appetizers, 4 entrées, & 2 desserts

OR

Choose 2 Appetizers, 5 entrées, & 2 desserts

Choose items from our Regular and Seasonal menu

Buffet Pricing

**All pricing is before tax & gratuity. Minimum 20 people*

Quarter Po'boy Platter \$59.95(18-20 pieces)

Hard Salami, pepperoni, Lebanon bologna, cooked salami and provolone topped with, slaw hot peppers and onions

Cheese/ Fruit /Vegetable Platter ...\$59.95

An array of assorted cheeses fruit/veggies. Special cheeses are available upon request, with market price adjustments. (Serves approx. 25-30 people)

Muffuletta Platter...\$59.95 (18-20 pieces)

New Orleans original- Ham, hard salami, cooked salami, pepperoni and provolone cheese topped with an incredible olive salad.

Crab cake Slider Platter...\$99.95 (20 sliders)

House made crab cakes topped with fresh spinach, tomatoes and our house made remoulade.

Chicken and Shrimp Gumbo...\$8.95/person

A classic New Orleans style Creole soup made with chicken, shrimp and Andouille sausage, served with steamed rice. (6-8 oz. per person)

Jambalaya...\$8.95/person

A classic Cajun combination of shrimp, chicken, and Andouille sausage slow-cooked with rice, onions, green peppers and celery. (6-8 oz. per person)

Low Country Boil...\$14.95/person

A true down home classic made with shrimp, fresh corn on the cob, Andouille sausage and red potatoes boiled together with and assortment of Cajun seasonings. (Ask seasonal pricing to add another seafood)

Red Beans & Rice...\$7.95/person

Our homemade version of a Louisiana classic, served with andouille sausage.
(Vegetarian version available (v))

Choose from any of our house side for 2.99 per person

Stone Ground Grits
Mashed Potatoes
Bourbon Mashed Sweet Potatoes
Sauté spinach
Cajun Corn
Seasonal veggies
Mac and Cheese

Beef, Pork tenderloin, Ham, or Turkey Carving station available – seasonal pricing 5lb minimum

Ask to meet with our chef if you would like to discuss a specialty menu.